

STACKNER CABARET MENU

ANDREW RUEHMER – EXECUTIVE CHEF

STARTERS

*Available up until 30 minutes prior to showtime***HAYSTACK ONIONS \$9.95**Crispy onions served with barbeque sauce
and horseradish sauce **v** **gf****BUTTERMILK CHICKEN TENDERS \$9.95**Six tenders served with
your choice of one sauce**FLIGHT OF "BITES"****3 BITES \$12 4 BITES \$14**Choose three different "bites" and three
sauces or upgrade to four "bites"**Bites to choose from:** Cheese Curds,
Pretzel Bites, Buttermilk Chicken
Tenders, Korean Cauliflower Wings, Fried
Pickles or Tater Tots**SAUCES AVAILABLE**Barbeque, Sweet Chili Garlic, Blue Cheese, Cheese Sauce, Dijon Mustard,
Honey Mustard, Horseradish Sauce, Ketchup and Ranch*Available up until 15 minutes prior to showtime and at intermission***GREEN & GOLD
SPECIALTY ITEMS****BRAT \$9.95**Beer brined brat, sauerkraut,
onions on a Hoagie
served with house chips**HOUSE CHIPS \$7.95**Served with french onion
dip and barbeque sauce**HONEY & SEA SALT CANDIED NUTS \$6***Contains peanuts* **v** **gf****ARTICHOKE, SPINACH & ASIAGO DIP \$12.25**Served with pita crisps **v****BRUSCHETTA \$10.25**Marinated grape tomatoes, fresh mozzarella,
onion, basil on baguette, topped with balsamic
reduction **v** Remove mozzarella for **vg****CHICKEN SALAD SANDWICH \$13.95**Cranberry-pecan chicken salad served
on a telera roll with house chips.Remove bread for **gf****ROSEMARY, TRUFFLE &
PARMESAN POPCORN \$6****v** **gf****v** VEGETARIAN **gf** GLUTEN FREE **vg** VEGAN*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase
your risk of food-borne illness, especially if you have certain medical conditions.Gratuity of 18% will be added to groups of 6 or more. Please, no split checks for groups of 6 or more.
We are happy to split plates, add \$2. Subscribers receive a 10% discount on their entrée.

MAIN

SOUPS & SALADS

SOUPS

CORN CHOWDER \$5 / \$7

Diced potatoes, onion, garlic, carrot topped with scallions and bacon crumbles

BROTHY WILD RICE

& MUSHROOM \$5 / \$7

Roasted root vegetables, wild rice and cremini mushrooms in a vegetable broth v gf

SIDE SALADS

HOUSE SALAD \$5

Iceberg/romaine blend, cherry tomatoes, carrots, cucumbers with a choice of dressing vg

CLASSIC WEDGE \$7

Applewood smoked bacon, blue cheese crumbles, red onion, cherry tomatoes, blue cheese dressing, balsamic glaze

CAESAR \$6

Romaine, shaved parmesan, house-made croutons, creamy caesar dressing v

ENTRÉE SALADS

BUTTERMILK CHICKEN COBB \$16.50

Iceberg/romaine blend, applewood smoked bacon, cherry tomatoes, avocado, hard-boiled egg, blue cheese crumbles, parmesan peppercorn dressing

GRILLED CHICKEN CAESAR \$15

Romaine, shaved parmesan, house-made croutons, creamy caesar dressing

SALAD DRESSINGS

1000 Island Dressing, Balsamic, Blue Cheese, Creamy Caesar, Honey Mustard, Italian Vinaigrette, Parmesan Peppercorn Dressing, Ranch

v VEGETARIAN gf GLUTEN FREE vg VEGAN

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MAIN

BURGERS & SANDWICHES

Served with your choice of steak fries,
sweet potato fries, tater tots,
house chips or for \$2 a house side salad

STACKNER BURGER* \$12.95

Sirloin beef patty, lettuce, tomato, onion, choice
of cheese on a toasted brioche bun

Cheese options: American, blue cheese
crumbles, cheddar, swiss

THE BACON & BLUE BURGER \$14.95

Sirloin beef patty, applewood smoked bacon,
lettuce, tomato, red onion, blue cheese
crumbles on a toasted brioche bun

IMPOSSIBLE™ BURGER \$14.95

Plant-based burger, lettuce, roasted
mushrooms, swiss cheese and dijon on a
toasted brioche bun 

CRISPY BUTTERMILK CHICKEN SANDWICH \$14.95

Lettuce, bread and butter pickles,
chipotle aioli on a toasted brioche bun

CHICKEN SALAD SANDWICH \$13.95

Cranberry-pecan chicken salad
served on a telera roll with house chips.

Remove bread for 

REUBEN \$14.95

Corned beef brisket, swiss cheese,
sauerkraut, 1000 island dressing on
toasted marble rye bread

BALSAMIC VEGETABLE MUFFULETTA \$14.95

Roasted mushroom, eggplant, zucchini
and red bell peppers, baby spinach,
giardiniera and pesto on telera roll 

SIGNATURE SIDES

PREMIUM SIDES \$5.95

Asparagus • Garlicky Broccolini • Roasted Root Vegetables • Wild Rice Pilaf

REGULAR SIDES \$3.95

House Chips • Steak Fries • Sweet Potato Fries • Tater Tots

SIDE SALADS

House Side Salad \$5 • Caesar Side Salad \$6

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PRIX-FIXE

\$30

This dinner selection allows you to choose one first course, entrée & dessert. Drinks and gratuity not included. We cannot accept any prix-fixe dinner orders less than 60 minutes prior to show time.

FIRST COURSE

HOUSE SALAD

Iceberg/romaine blend, cherry tomatoes, carrots, cucumbers with a choice of dressing **vg**

CAESAR SIDE SALAD

Romaine, shaved parmesan, house-made croutons, creamy caesar dressing **v**

CUP OF SOUP

Choice of corn chowder or brothy wild rice & mushroom **v gf**

ENTRÉE

GRILLED SALMON*

Topped with a dill crème fraiche with buttery whipped potatoes, garlicky broccolini **gf**

LEMON CHICKEN BREAST

Pan roasted lemon chicken breast served with wild rice pilaf, garlicky broccolini

YANKEE POT ROAST

Braised beef served in its own gravy with onions, carrots and celery on buttery whipped potatoes

STUFFED PORTOBELLO

Grilled portobello caps, parmesan risotto and asparagus topped with julienned vegetables and a balsamic glaze **v gf**

DESSERT

TRIPLE CHOCOLATE MOUSSE CAKE **v**

STRAWBERRY CREAM LAYER CAKE **v**

v VEGETARIAN **gf** GLUTEN FREE **vg** VEGAN

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MAIN

ENTRÉES

VEGETARIAN & PASTA

STUFFED PORTOBELLO \$23

Grilled portobello caps, parmesan risotto and asparagus topped with julienned vegetables and a balsamic glaze **v** **gf**

SWEET POTATO GNOCCHI \$23

Sautéed with pancetta, rappini in a sage brown butter. Remove pancetta for **v**

CHICKEN & SEAFOOD

LEMON CHICKEN BREAST \$22

Pan roasted lemon chicken breast served with wild rice pilaf, garlicky broccolini

CHARLESTON SHRIMP & GRITS \$25.95

Sautéed shrimp in an andouille gravy over rich creamy grits

GRILLED SALMON* \$24.95

Topped with a dill crème fraiche with buttery whipped potatoes, garlicky broccolini **gf**

BEEF & PORK

YANKEE POT ROAST \$23.95

Braised beef served in its own gravy with onions, carrots and celery on buttery whipped potatoes

FILET MIGNON MEDALLIONS* \$45

Two 4 oz medallions with brandy peppercorn sauce, crispy shallots, asparagus and dauphinoise potatoes

ROSEMARY MAPLE PORK TENDERLOIN \$22

Pan seared and served over buttery whipped potatoes topped with roasted root vegetables and a maple rosemary jus

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DESSERT & DRINKS

PIE

BOURBON PECAN PIE \$10



KEY LIME PIE \$9

With a graham cracker crust

CAKE & CHEESECAKE

STRAWBERRY CREAM LAYER CAKE \$8

Yellow cake layered with whipped cream,
served with strawberry sauce

TRIPLE CHOCOLATE MOUSSE CAKE \$9

Layers of velvety chocolate mousse
and moist chocolate cake

CARROT CAKE \$10

Loaded with walnuts and raisins,
topped with cream cheese frosting

FLOURLESS CHOCOLATE CAKE \$8

Served with whipped cream and
a raspberry sauce

TURTLE CHEESECAKE \$10

Crisp graham cracker crust, rich dark chocolate and
a creamy caramel topped with pieces of pecan

DRINKS

SODA

Coke, Diet Coke,
Sprite, Ginger Ale,
Gosling's Ginger Beer,
Lemon or Berry La Croix,
Iced Tea (Unsweetened)

RISHI TEA

Jasmine Green Tea, Earl Grey,
English Breakfast, *Peppermint,
*Blueberry Hibiscus,
*Turmeric Ginger Herbal Tea

**Caffeine Free*

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DRINK SPECIALS

WISCO OLD FASHIONED \$10

Rye whiskey, brandy, cherry,
orange, aromatic bitters

TOUCHDOWN PUNCH \$8

Melon liqueur, vodka, orange juice

ROAD GAME TO TAMPA \$10

Black strap rum, tequila,
falernum syrup, lime juice

GAME DAY MANHATTAN \$9

Brandy, sweet vermouth, trinity bitters

MOCKTAILS

COSMOLITE \$7

Non-alcoholic triple sec syrup, unsweetened
cranberry juice, lime juice, honey syrup

NOT YOUR MULE \$7

Lime juice, mint simple syrup,
ginger beer, fresh mint

MISS SHIRLEY \$7

Muddled luxardo cherries, lime juice,
grenadine, ginger beer

PALOMARITA \$7

Grapefruit juice, simple syrup,
lemon juice, soda

BEER

TAP

Miller Lite \$6
Sierra Nevada Pale Ale \$7
Riverwest Stein \$7
Rotating IPA \$7
Company Brewing
Milwaukee Style Lager \$6.50
Seasonal \$7

IMPORT BOTTLES

Heineken \$6
Stella Artois \$6
Buckler (*non-alcoholic*) \$6
3 Sheeps Waterslides \$6
Spotted Cow \$6
Miller High Life \$5
Guinness Pub Can \$7

SELTZER

White Claw Black Cherry \$6
White Claw Mango \$6
White Claw Lime \$6

HOT DRINKS \$9

CHOCOLATE CREAM COFFEE

Irish Cream and Godiva Chocolate Liqueur

MONK'S COFFEE

Frangelico and Dark Creme de Cacao

COFFEE NUT SUNDAE

Amaretto and Frangelico

PECAN COFFEE

William Wolf Pecan Bourbon and Irish cream

IRISH COFFEE

Jameson Irish Whiskey and Sugar

REGULAR & DECAF COLECTIVO COFFEE

HOT CHOCOLATE

WINES

RED

	glass	bottle
Elsa Bianchi Malbec (<i>Argentina</i>)	\$8	\$32
Drumheller Merlot (<i>Columbia Valley, WA</i>)	\$8	\$32
Carmenet Red Blend (<i>California</i>)	\$9	\$36
The Crusher Cabernet (<i>California</i>)	\$9	\$36
10 Span Pinot Noir (<i>California</i>)	\$8	\$32
Zinfatuation Zinfandel (<i>California</i>)	\$8	\$32

WHITE

Greystone Cellars Chardonnay (<i>California</i>)	\$8	\$32
Montevina Pinot Grigio (<i>Italy</i>)	\$8	\$32
Leonard Kreuzsch Riesling (<i>Germany</i>)	\$9	\$36
Wollersheim Prairie Fume (<i>Wisconsin</i>)	\$9	\$36
Vila Nova Vinho Verde (<i>Portugal</i>)	\$8	\$32
Sea Pearl Sauvignon Blanc (<i>New Zealand</i>)	\$8	\$32
Eufhoria Rosé (<i>Washington State</i>)	\$8	\$32

RESERVE (*Bottle Only*)

La Crema Pinot Noir (<i>California</i>)	\$48
Ghost Pines Red Zinfandel (<i>California</i>)	\$48
BV Rutherford Cabernet Sauvignon (<i>California</i>)	\$58
Cooper and Thief Bourbon Aged Red Blend (<i>California</i>)	\$52
Cakebread Cellars Sauvignon Blanc (<i>California</i>)	\$45
Chamisal Chardonnay (<i>California</i>)	\$46
Fleur de Mer Rosé (<i>France</i>)	\$48

BUBBLES

Campo Viejo Cava Brut Rose	\$25
Cupcake Prosecco	\$40